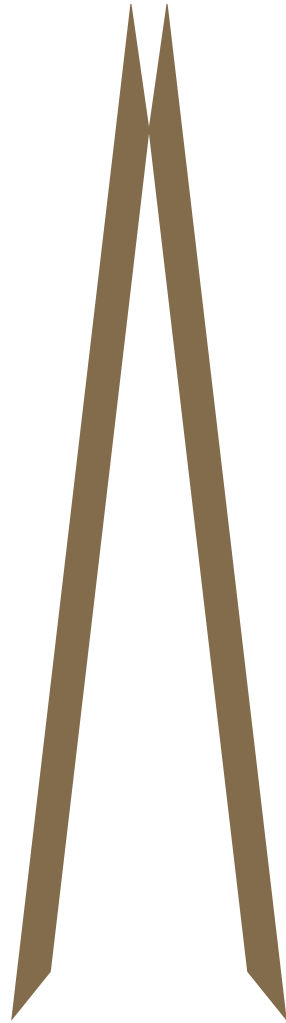


aqua shard



À LA CARTE MENU

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change.
Prices are indicated in GBP (£). All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.
v - vegetarian *vg* - vegan

FOR THE TABLE

Green Olives | £6.5

**Artisan Sourdough & Ampersand
Cultured Butter** | £7.5

STARTERS

V **Lincolnshire Celeriac Velouté** | £18

Pickled Shimeji mushrooms, croutons, black truffle, parsley cress | vegan option available

Vg **Salt Baked Beetroot Salad** | £18

Pickled candy beetroot, William pear, crisp walnuts, crematta, basil pesto

Vg **Piquillo Pepper Hummus** | £18

Grilled peppers, caponata, salsa verde

Cured Blow Torched Mackerel | £21

Pink Fir potato, pickled apple & cucumber, sorrel, herring roe caviar dressing

Poached Portland Cock Crab | £26

Brown crab & pineapple purée, chilli, ginger, finger lime, aromatic crab jelly

Cotswolds White Chicken Terrine | £20

Poached & confit chicken, Paris brown mushroom, pickled onion purée, crisp chicken skin

Hertfordshire Goats Curd &

Ibérico Ham | £21

Pickled pear, salt baked beetroot, sourdough crisp, truffle honey

Carpaccio of Irish Beef | £22

Garlic purée, green beans, preserved tomato, rocket, beef essence, aged Parmesan

MAINS

Vg **Roasted Moroccan Spiced Cauliflower** | £35

Pickled raisins, caramelised cauliflower & yuzu purée, romanesco couscous, amaretto foam

V **Wild Garlic Spelt Risotto** | £35

Morel mushroom, garlic crisps, -8 beer vinegar gel, black garlic | vegan option available

Add black winter truffle +£12

Butter Poached Shetland Cod | £50

Roasted & pickled cauliflower, English sparkling wine velouté

Add 10g of Oscietra caviar +£15

Grilled Looe Monkfish Tail | £55

Spiced aubergine, natural yoghurt, coriander, aromatic red wine reduction

Roasted Wild Halibut | £60

Brown shrimps, sea herbs, pickled lemon, cucumber, smoked butter sauce

Add 10g of Oscietra caviar +£15

Merrifield Farmed Duck Breast | £53

Confit duck leg, sweet potato & orange purée, baby gem lettuce, hazelnut, sweet & sour sauce

Roasted Scottish Venison Fillet | £60

Bitter chocolate, cranberry & cherry gel, kalettes, sauce grand veneur

Herefordshire Dry Aged Beef Fillet | £67

Caramelised artichoke purée, wilted spinach, pickled shallot, red wine sauce

Add black winter truffle +£12

SIDES

Creamed Green Beans | £9

Whole grain mustard

Cauliflower Cheese | £10

Horseradish, mature cheddar

Mash Potato | £9

Chive butter

Bitter Leaf Salad | £9

Cherry dressing

Butter Poached Heritage Carrots | £9

Star anise, tarragon